



RESERVE **R** EDITION

2023 Pinot Noir

TASTING NOTES

A classic fruit-forward Russian River Pinot Noir. Bright ripe red cherry, plum, and warm silky berry aromas with hints of allspice. Rounded out with toasty vanilla and berry flavors, with a warm and velvety finish. Ripe fruit flavors are complemented by bright acidity and a gentle oak mid-palate. This Pinot Noir pairs beautifully with sauteed mushrooms, creamy brie cheese, duck and barbecued salmon.

TERROIR

Our Pinot Noir expresses the true character of Russian River Valley terroir, while reflecting the versatility of the region. Russian River Valley's morning fog, and cool coastal breezes from the Pacific Ocean, create ideal growing conditions for Pinot Noir. This allows for our 15-20% longer hang-time than that of neighboring areas, allowing our Pinot Noir to retain bring acidity and develop full-flavor maturity.

VINTAGE

A cool spring followed by warm, dry summer days and consistent coastal fog defined the 2023 Russian River Valley Pinot Noir vintage. Mild daytime highs with crisp nights preserved bright acidity, while the absence of harvest-season rain eliminated dilution risks. These conditions yielded concentrated, elegant Pinots showcasing vibrant cherry, nuanced spice, and graceful structure.

WINEMAKING

Our 2023 Pinot Noir was hand-picked, sorted, destemmed and put into open top fermenters, and was cold-soaked for 5-days. It was then fermented, pressed, and stored in French Oak barrels. In addition to growing these grapes on our Estate, we acquired fruit from a few local, family vineyards.



ALC. 13.7%
PH 3.58
TA 5.6 g/L
SIZE 750ML

A Beautiful Experience.